

English Muffin Pizza

TO PREPARE: 20 MIN. TO HEAT: 5-8 MIN.

Split 12 English muffins and spread cut sides with butter or margarine. Toast under broiler until lightly browned. Top each half with 2 tablespoons canned tomatoes, sieved, and a slice of Mozzarella or Scamorza cheese. Sprinkle over cheese 1 teaspoon olive oil, ½ teaspoon grated Parmesan cheese, and salt, pepper, and oregano. Heat in 400°F oven 5 to 8 min., or until tomato mixture is bubbling hot.

24 English Muffin Pizzas

Frozen Blue Cheese Cubes

GOOD FOR FREEZING

Party perfect! Zesty cubes of frozen Blue cheese add variety of temperature as well as flavor and texture to a crisp tossed green salad garnished with bright tomato wedges. Of course the salad must be served at once and eaten promptly.

TO PREPARE: 15 MIN. TO FREEZE: 3 HRS.

- 3 oz. (1 pkg.) cream cheese, softened
- ¼ cup mayonnaise
- 1 tablespoon lemon juice
- ¼ teaspoon salt
- ½ teaspoon black pepper
- 4 oz. Blue cheese, crumbled (about 1 cup)
- ½ cup chopped celery
- ½ cup chilled whipping cream

1. Set refrigerator control at coldest operating temperature. Set a bowl and rotary beater in refrigerator to chill.
2. Beat cream cheese until fluffy. Blend in the mayonnaise, lemon juice, salt, and pepper. Mix in the crumbled Blue cheese and celery.
3. Using the chilled bowl and beater, beat whipping cream until it is of medium consistency (piles softly). Gently fold into cheese mixture. Turn into a refrigerator tray. Freeze until firm.
4. When ready to serve, cut frozen cheese into small (about ½-in.) cubes.

Pineapple-Cheese Cake

TO PREPARE: 15 MIN. TO BAKE: 35 MIN.

- 1 ¼ cups graham cracker crumbs
- ¼ cup sugar
- ½ cup butter, softened
- 1 No. 2 can crushed pineapple, drained (about 1 ½ cups)
- 12 oz. cream cheese, softened
- ½ teaspoon vanilla extract
- ½ cup sugar
- ½ teaspoon ground cinnamon
- 2 eggs, slightly beaten
- 1 cup thick sour cream
- 3 tablespoons sugar
- 1 teaspoon vanilla extract

1. Butter bottom and sides of one 9-in. round layer-cake pan with removable bottom. Set aside.
2. Mix together in a bowl the crumbs and the ¼ cup sugar. Using a fork or pastry blender, blend in the butter. With back of a spoon, press crumb mixture firmly into an even layer on bottom and sides of pan. Bake at 375°F 5 min. Cool.
3. Blend together in a bowl the cream cheese and ½ teaspoon vanilla extract.
4. Add gradually, blending until smooth after each addition, the ½ cup sugar, cinnamon, and eggs. Gently blend in the pineapple; turn into the crumb crust.
5. Bake at 325°F 35 min.
6. Meanwhile, mix together the sour cream, sugar, and vanilla extract. When cake is done, remove from oven and spread sour-cream mixture on top. Cool completely. Chill thoroughly in refrigerator before serving. About 12 servings



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